Amendments to the Claims:

The following listing of claims will replace all prior versions, and listings, of claims in the application:

1. (Currently Amended) A container-packed, oil-in-water ~~type~~ emulsified food product, comprising an oil-in-water ~~type~~ emulsified food comprising edible oil and fat, vinegar, and egg yolk,

~~wherein~~ wherein:

an oil-phase starting material is 30 to 80 wt% of the food;

the edible oil and fat are deoxygenated;

~~said~~ the food is packed and sealed in a container ~~with an oxygen barrier property~~ having an average oxygen permeability of 50 cc/m^2·day·atm or less; and

the food has a dissolved oxygen concentration of 0.8 to 8.1 $\%O_2$ immediately after manufacturing.

2. (Currently Amended) The container-packed, oil-in-water ~~type~~ emulsified food product according to claim 1, wherein the dissolved oxygen concentration immediately after manufacturing is 1.0 to 7.1 $\%O_2$ as a value obtained by measuring with a ~~fluorescence type~~ fluorescent oxygen meter.

3. (Currently Amended) The container-packed, oil-in-water ~~type~~ emulsified food product according to claim 1, wherein the dissolved oxygen concentration after storing in a dark place at a temperature of 20°C for 10 days after manufacturing is 0.5 to 6.2 $\%O_2$.

4. (Currently Amended) The container-packed, oil-in-water ~~type~~ emulsified food product according to claim 1, wherein the dissolved oxygen concentration after storing in a dark place at a temperature of 20°C for 10 days after manufacturing is 0.6 to 5.7 $\%O_2$ as a value obtained by measuring with a fluorescent oxygen meter.

5. (Currently Amended) A method for manufacturing a container-packed, oil-in-water ~~type~~ emulsified food product comprising an oil-in-water ~~type~~ emulsified food comprising edible oil and fat, vinegar and egg ~~yolk ,~~ yolk, the method comprising ~~the steps of~~:

adjusting a dissolved oxygen concentration in the oil-in-water ~~type~~ emulsified food to 0.8 to 8.1 $\%O_2$ by a deoxygenation treatment of the oil-in-water ~~type~~ emulsified food or starting materials therefor, at least the edible oil and fat being subjected to the deoxygenation treatment; and

packing and sealing the food in a container ~~with an oxygen barrier property~~ having an average oxygen permeability of 50 $cc/m^2 \cdot day \cdot atm$ or less;

wherein an oil-phase starting material is 30 to 80 wt% of the food.

6. (Currently Amended) The method according to claim 5, wherein the dissolved oxygen concentration in the oil-in-water ~~type~~ emulsified food product is 1.0 to 7.1 $\%O_2$ as a value obtained by measuring with a fluorescent oxygen meter.